



2024 Red Blend

AVA: Oregon

Alc: 13.5%

Composition: Pinot Noir 85%, Syrah 15%

Winemaking process: Native yeast fermentation started as a pied de cuve in Korean terra cotta “onggi” pots. 85% destemmed, 15% whole cluster. A blend of our Syrah aged 10 months in neutral puncheons and Pinot Noir aged 10 months in 25% new French oak.

Farming practices:

85% Pinot Noir from Cancilla Vineyard at 500-600 ft elevation on marine sedimentary soil, 15% Syrah from Rocks District of Milton-Freewater AVA on cobblestone soil. Organic farming practices.

Tasting notes:

Black cherry, and wild raspberry lead into savory notes of cracked pepper, dried herbs and earthy beetroot. Hints of cola, violet and smoked meat emerging as it opens into a savory warmth.

Harvest Date: September 27, 2024

Production: 230 cases
(two label variations: red/ivory)

Release date: December 2025

